

Moveable Feast



the art of the party

Reason to Celebrate!

Moveable Feast's REASON TO CELEBRATE menus present **AFFORDABLE OPTIONS** for all your holiday entertaining. If you're not looking for full-service catering, but still want to thrill your guests, these menus are the place to start!

PARTY Trays: Pop the top & Serve. Perfect for the office, impromptu gatherings, or school functions.
Minimums applied to each tray.

Flatbreads: choose ONE \$ 45 (45 pcs)

Roasted garlic & onion jam with smoked bacon, blue cheese & rosemary

Roasted tomato with prosciutto, arugula, Fontina & fresh Mozzarella

Artisan cheese tray garnished with fresh & dried fruits, demi baguette and crackers \$82.50 (serves 15)

Holiday finger sweet tray featuring our favorite treats! \$54 (serves 12)

Bistro sandwich tray (Choose between turkey, ham, roast beef, smoked pork loin, chicken salad or tuna salad)

12 sandwiches \$45 (excludes beef tenderloin and smoked salmon)

Fresh vegetable crudite platter served with our artichoke aioli \$82.50 (serves 15)

PARTY appetizer menu: (Designed with you in mind: minimal effort, BIG reward!)

For 25 guests

*Classic Crabcakes with mustard cream

Marinated fresh mozzarella wrapped in prosciutto

Artisan cheese tray garnished with fresh & dried fruits, crackers & demi baguette

Kalamata olive, rosemary & lemon spread

Your choice of our homemade flatbreads (see above)

Crisp wontons served with mango shrimp salsa

\$20 per person (minimum 25 guests)

Add on Option A:

JUMBO shrimp served with horseradish cocktail sauce

*Almond & goat cheese stuffed dried plum wrapped in double smoked bacon

Holiday sweet tray of all our favorite treats made bite sized!

Add \$12 per person

Add on Option B:

Bistro sandwich of your choice (excludes beef tenderloin & smoked salmon)

Side salad of your choice (excludes green salad options)

Holiday sweet tray of all our favorite treats made bite sized!

Add \$10 per person

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DINNER MENUS

Perfect luncheon or Sunday meal *Wine pairing: Budini Cabernet Sauvignon \$11

Peppercorn encrusted beef tenderloin bistro sandwich with horseradish cream & arugula on brioche

Potato, leek & Gruyere gratin

Pear, walnut & Roquefort salad

Cupcake of your choice (Choose Gingerbread with caramel buttercream or Chocolate Peppermint)

\$18.50 per person

A Meal to Entertain with *Wine pairing: Cartlidge & Browne Pinot Noir \$14

Pork loin chops glazed in fig chutney

Sweet potato puree with honey & lime

Broccoli and cauliflower gratin with Neuskie's bacon

Spice Cake with Caramelized Apples & Cinnamon Whipped Cream

\$20.00 per person

Classic comfort *Wine pairing: Cycles Gladiator Syrah \$9

Buttermilk fried chicken - boneless skinless breast served with tangy bbq sauce

5-way macaroni & cheese

Mixed lettuces with sugared pecans & dried cherries served with poppy vinaigrette

Oprah's favorite Deeply Fudgey Brownie

\$16 per person

Brunch *Wine pairing: Sparkling CAVA \$14 (also available in Pink)

Deep dish quiche (Ham & Swiss, Broccoli, Spinach Ricotta or Mushroom)

Fresh fruit & berry salad

Jam filled & chocolate chip scones

Maple breakfast sausages

Baby spinach salad of Burgin Farm eggs, Neuskie's bacon, tomatoes, mushrooms and slivered sweet onion with our poppy vinaigrette

\$17 per person

Fine print: all food will be in disposable containers. Items marked with *require heating and/or assembly. We appreciate one week notice. Please see our full service catering menu for additional items.

Full service catering & bartending services are available. Please contact us for a customized proposal.

Don't forget to visit our store! Custom gift baskets, boutique wines, handmade food & scrumptious desserts prepared daily.

We offer fun & festive gifts for teachers, hostesses, Santa bags and stocking stuffers!